USER MANUAL

ACR SERIES EN (Original Instruction)

KEEP THIS USER MANUAL FOR FUTURE USE

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The manufacturer does not accept any liability for damage or injury caused by failing to adhere to these regulations or by not observing the usual caution or care in actions, operation, maintenance or repair activities, even if not explicitly described in this manual.
As a result of constant commitment to improvement, it may happen that your unit deviates in detail from what is described in this manual. For this reason, the given instructions are only a guideline for the installation, use, maintenance and repair of the unit referred to in this manual. This manual has been composed with the utmost care. The manufacturer shall, however, not be held responsible for any mistakes in this manual nor for any consequences thereof. The user is allowed to copy this manual for own use. Further all rights are reserved and nothing in this manual may be reproduced and/or made public in any way.

Modifications:
In case of unauthorised modifications in or on the unit, every liability on the part of the manufacturer becomes null and void.

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1. INTRODUCTION

1.1. General

This manual is intended for the user of the ACR (Auto Clean Rotisserie). The features and controls are being described, along with directions for the safest and most efficient use, in order to guarantee a long life of the unit.

All pictograms, symbols and drawings in this manual apply to the ACR.

1.2. Identification of the unit

The identification plate can be found on the outside of the machine, and contains the following data:

- Name of the supplier or the manufacturer
- Model
- Serial number
- Year of construction
- Voltage
- Frequency
- Power consumption

1.3. Pictograms and symbols

In this manual, the following pictograms and symbols are used:

WARNING
Possible physical injury or serious damage to the unit, if the instructions are not carefully followed.

WARNING
Hazardous electrical voltage.

WARNING
Danger of getting injured by hot surfaces.

Suggestions and recommendations to simplify indicated actions.

Recycling symbol.

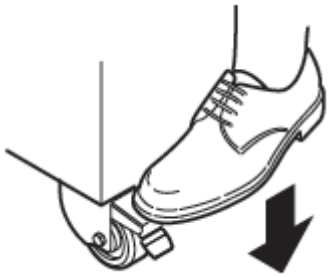
Direction of view symbol.

1.4. Safety instructions

WARNING
The outside of the unit can be very hot.

WARNING
The maximum load on top of the unit may never exceed 50 kg.

WARNING
Always use the brakes on both front wheels:



1.4.1. General

The user of the unit will be fully responsible for abiding the locally prevailing safety- rules and regulations.
The unit may be operated by qualified and authorised persons only. Anyone working on or with this unit must be familiar with the contents of this manual and carefully follow all guidelines and instructions. Never change the order of the steps to be performed. The management must instruct the personnel on the basis of this manual and follow all instructions and regulations.

The pictograms, labels, instructions and warning signs attached to the unit, are part of the safety measures. They may never be covered or removed, and have to be clearly visible during the entire lifetime of the unit.
Immediately repair or replace damaged or illegible pictograms, warnings and instructions.

- To avoid short-circuiting, never clean the unit using a water hose. For cleaning instructions, see section 8.
- During the grilling process, the unit can get very hot.
- When the door is opened the rotor stops and the heater is de-energised.
- The unit must be cleaned regularly to ensure proper functioning and prevent fire hazard (over heating). Especially the back of the fan plate.
- This appliance is not intended for the use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.
- Children should be supervised to ensure that they do not play with the appliance.

1.4.2. Moving

When moving the unit:

- Before moving the unit, first switch off the mains voltage by pulling the plug from the wall socket. After that, cool-down the unit for at least ten minutes.
- The units equipped with wheels are not suited to pass ledges or obstacles higher than 10 mm (3/8″).
- When moving the unit, always push at the centre of the unit. Never on top. Never at the bottom.
- Make sure that the wheels can move freely, so they never touch the power lead (see Figure 1).

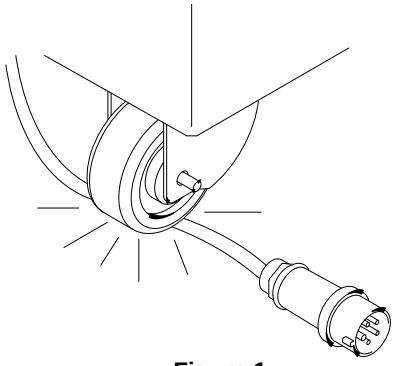


Figure 1

1.4.3. Outdoor use restrictions

To avoid short-circuiting, the units may not be used outdoors unprotected. Placing under a screen is allowed.

Figure 2

1.4.4. Hygiene

The quality of a fresh product always depends on hygiene. Especially grilling products. With the risk of salmonella contamination – especially for chicken products – you must make sure that grilled products can never be mixed with uncooked products. Also contact between grilled products and hands or tools that have been in contact with raw chicken meat, must be avoided at all times.
Hands or tools that have been in contact with raw chicken meat, must be cleaned thoroughly.

1.5. Service and technical support

The electrical schematics of your unit is included. In case of malfunctions you can contact your dealer/service agent. Make sure you have the following data available:

- Model.
- Serial number.

This data can be found on the identification plate.

1.6. Storage

If the unit will not be used temporarily, and will be stored, follow these instructions:

- Clean the unit thoroughly.
- Wrap the unit from getting dusty.
- Store the unit in a dry, non condensing environment.

1.7. Disposal

Dispose of the machine, any components or lubricants removed from it safely in accordance with all local and national safety and environment requirements.

2. DESCRIPTION OF THE UNIT

2.1. Technical description

The ACR uses convection heat.
The rotor is being wheeled by a maintenance-free motor with a gear box.
The fan provides an equally divided heat. The glass panes are equipped with a heat reflecting layer to keep the heat inside the grill.

The plating of the unit is made of stainless steel.
The mains cable has a CEE-form plug.

The intelligent control keeps the temperature inside the unit fixed to level set by the operator.
During the entire process, the interior of the unit will be illuminated by halogen lamps.

The intelligent control has a capability to store 250 different programs.
Each program can consist of a pre-heat step, with additional (maximum 9) steps, in which the cooking time and temperature can be set.

The unit has an automated cleaning program that cleanses the unit.

Communication through RS232 enables easy read-out, re-work and creating of programs via a PC. For this, special software is available at Fri-Jado.

2.2. Intended use

The ACR has been designed for grilling meat products, and has a special self-cleaning feature. Any other use will not be regarded as intended use.
The manufacturer accepts no liability whatsoever for loss or injury caused by failing to strictly adhere to the safety guidelines and instructions in this manual or due to carelessness during installation, use, maintenance and repair of the unit referred to in this manual and any of its accessories.

Use the unit in perfect technical condition only.

2.3. Accessories

Your unit contains the following standard accessories:

- Meat forks.
- User manual.

For optional accessories refer to section 11.

3. INSTALLATION AND FIRST USE

3.1. Unpacking the unit

Your unit is shipped using a wooden crate. All units are placed on a wooden pallet.

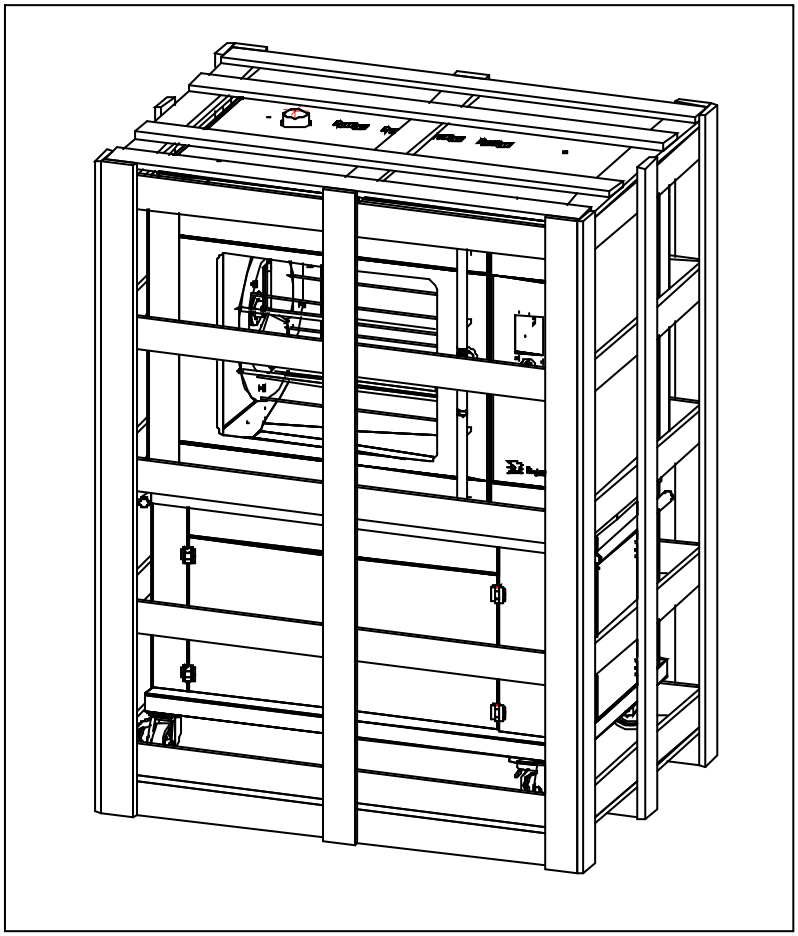


Figure 3

1. Remove the wooden crate
2. Remove all remaining packing materials from the unit.
3. Remove the protective foil from the metal parts.
4. Take off the standard accessories.

All packing materials used for this unit are suited for recycling.

After unpacking, check the state of the unit. In case of damage, store the packing material, and contact the transporter within fifteen working days after receiving the goods.

3.2. Installation and positioning

WARNING
The unit must be installed by a certified electrician.

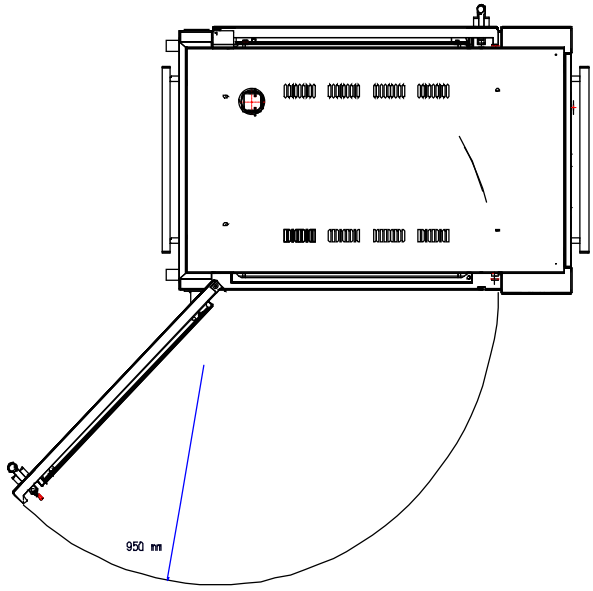


Figure 4

Positioning:

- The user must have sufficient freedom of movement to properly operate the unit.
- The ambient temperature of the unit must be between 10 and 30 °C (50 and 86 °F).
- Use proper lifting– and transport tools to move the unit.
- Place the unit, using a spirit level, flat on a solid surface. Mind the weight of the unit!
- The distances between the sides and other units or walls must be at least 100 mm (4″).
- The minimum distance between the operator-side and possible glass panes or wooden (partition) walls must be at least 250 mm (10″). The same is valid for the customer-side.
- The space between the unit and the surface it is put on, must be kept clear for proper ventilation of the electrical compartment.
- Keep a distance of at least 500 mm (20″) of free space above the unit.
- In case of a wheeled unit, the floor must be flat and levelled.
- The products inside the unit must be clearly visible.
- Keep children away from the operating side of the unit.

Installation:

- Secure the unit to the building structure using the tether bracket, refer to the installation manual.
- The unit has a mains plug, and must be connected to a wall socket with the proper mains voltage. The wall socket must be mounted by a certified electrician.
- A water connection with an aerated valve with a ¾ inch thread connection, with a minimum continuous flow rate of 15 litres / min, must be available near the unit. The water pressure must be between 200 en 500 kPa (2 and 5 bar), preferably at least 300kPa (3 bar). Refer to the Installation Manual.
- An open drainage with a diameter of at least 40 mm (1.6″) must be available near the unit.

3.3. First use

When using the unit for the first time, clean the interior thoroughly with soap suds. Run the Install program and heat up the unit as described below. After commissioning discolouration of the cooking/grilling area can occur.

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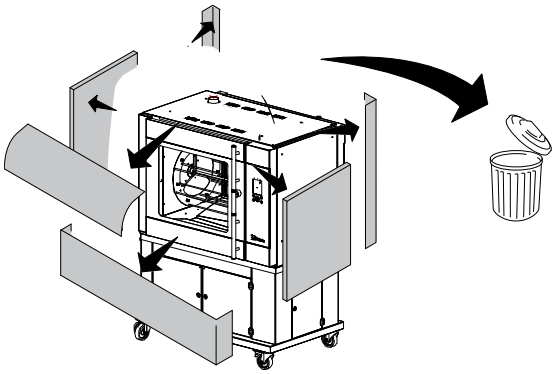

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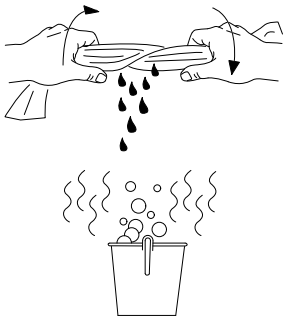

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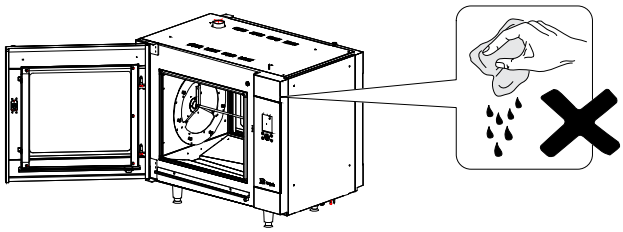

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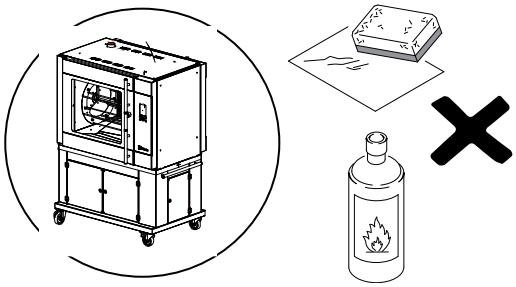

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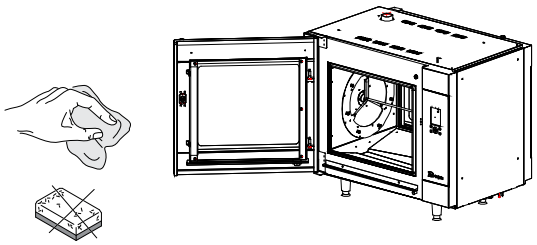

Install Program

To be sure that all tubes are filled with detergent and rinse, first run the install program.

- Place a container under fat drain in the support frame.
- Place bottles of detergent and rinse in the support frame. Place black cap on the bottle with detergent and make sure the hose strike the bottom. Do the same with the white cap on the bottle with rinse.

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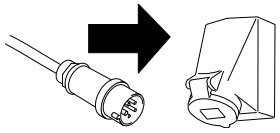

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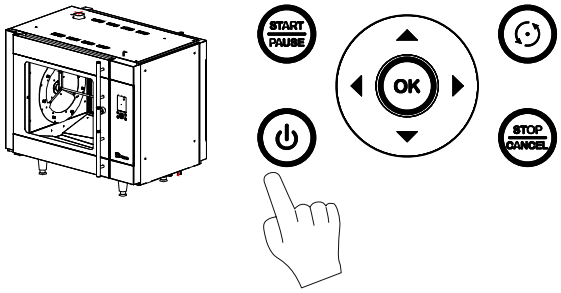


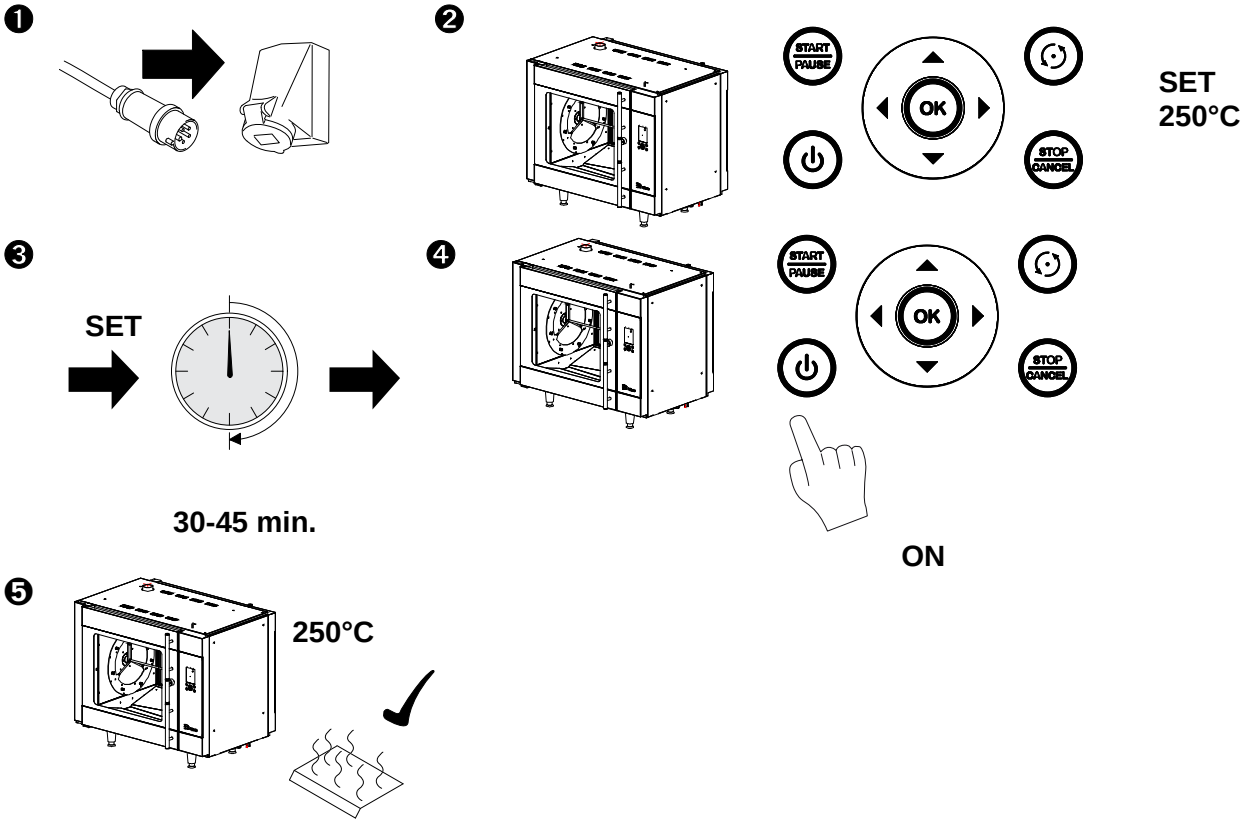
Run the install program (it takes approximately 15 minutes).

1. Press “ON/OFF” for 3 seconds to switch-on the unit.
2. Press START/PAUSE message: "Busy Installing”. Tubes are filling up and the oven will be rinsed.
3. After 15 min. message: "Dry and Clean Rubbers".
4. Open the door and dry the rubbers with a dry and clean cloth.

5. Close the door : message : **"Press start to resume"**
6. Press START/PAUSE.

Metal odour

To remove both the oil- and metal odour that will appear at first use, the unit must be heated at the maximum temperature for at least half an hour.

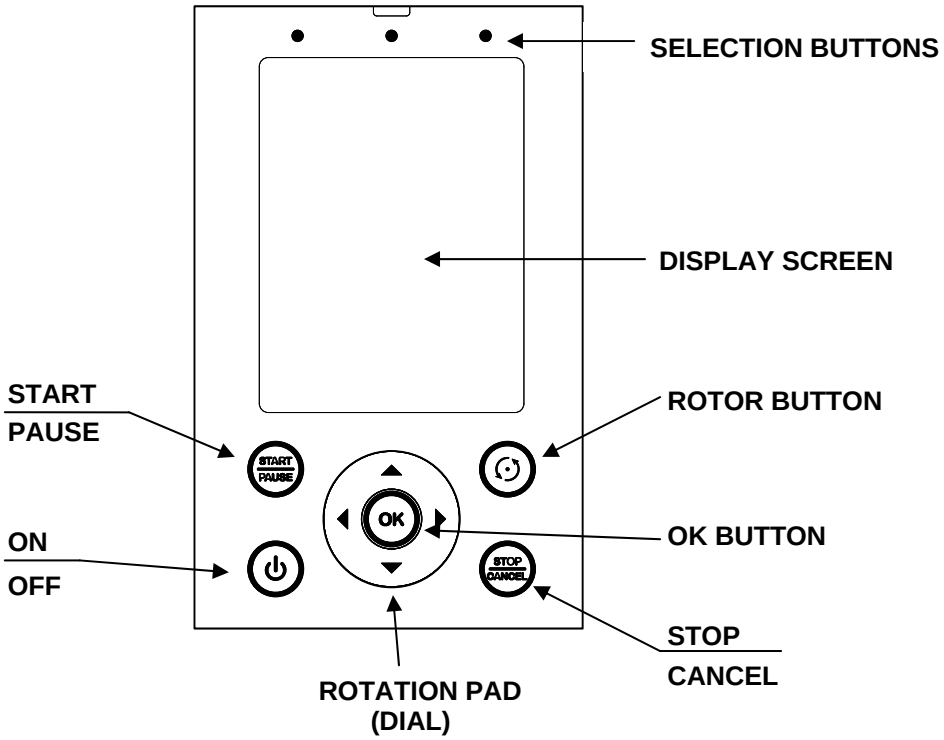


1. Press “ON/OFF” for 3 seconds on to switch-on the unit.
2. Press OK the display the menu.
3. Create a new program containing ONE step of 250 °C (482 °F) and a duration of at least 30 minutes (See section 7).
4. Select tab “Operate” to return to the operation field.
5. Select the new program and press START/PAUSE to start (See section 4).
6. Allow the unit to fully execute the program.

The unit is ready for use.

4. OPERATION AND USE

4.1. Control panel



Button	Function
SELECTION BUTTONS	Selecting tabs in display screen.
ON / OFF	Switching the unit on and off.
START / PAUSE	Starting and ending a program.
STOP / CANCEL	Interrupting a program (one step back in the menu)
OK BUTTON	Acknowledge a choice
ROTOR BUTTON	Rotate the rotor
ROTATION PAD	See "Rotation pad"

Rotation pad
This pad is used for:
- Navigating through the menu-items in the screen.
- Changing the settings.

Changing the settings quickly
- Increase value: rub the pad clock-wise with one finger.
- Decrease value: rub the pad counter-clock-wise with one finger.

Screen
The following tabs are present:
- Operate “Choose between programs” (See section 5).
- Program “Creating programs” (See section 7).
- Settings “Change settings of programs” (See section 6).

4.2. Switching-on the unit

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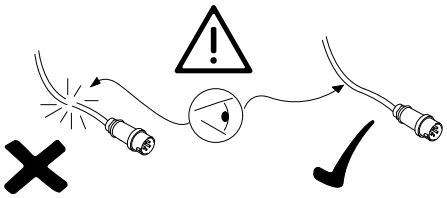

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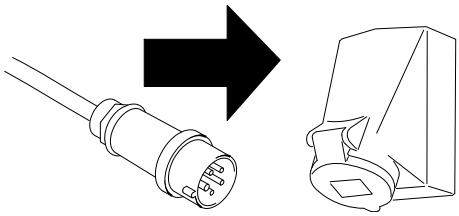

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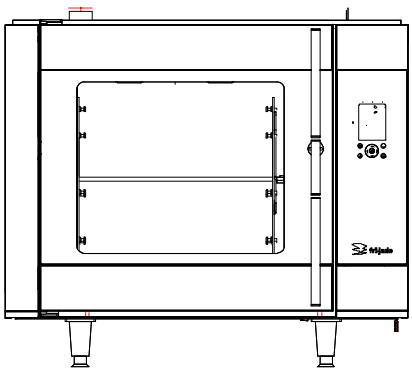

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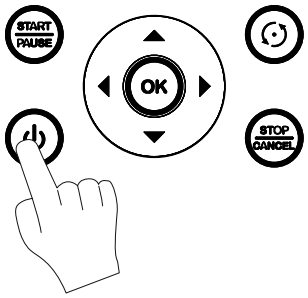
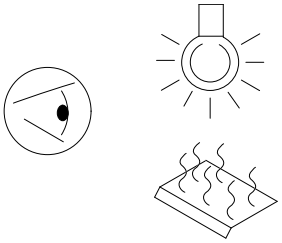




4.3. Loading the unit

WARNING
To protect the operator for possible hot gases the door is equipped with a two step unlocking device.
To open the door move the handle first clock-wise then counter-clock-wise

When the door is open press the rotor button to activate the rotor. This allow easy loading or unloading the products.

Whilst loading the unit, make sure that the rotor gets evenly loaded, so that the mass of the products is evenly spread over de rotor, causing an equal balance. Do not allow empty meat forks, meat baskets and chicken racks etc. in the grilling process.

4.3.1. Loading the unit with meat forks

The unit will be equipped with a set of meat forks (see Figure 5).

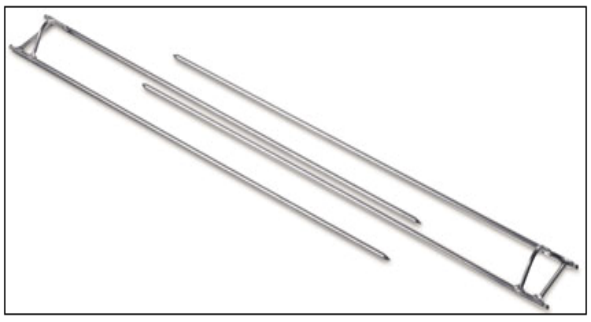


Figure 5

For preparing chicken or any other poultry, you can work as follows (see Figure 6).

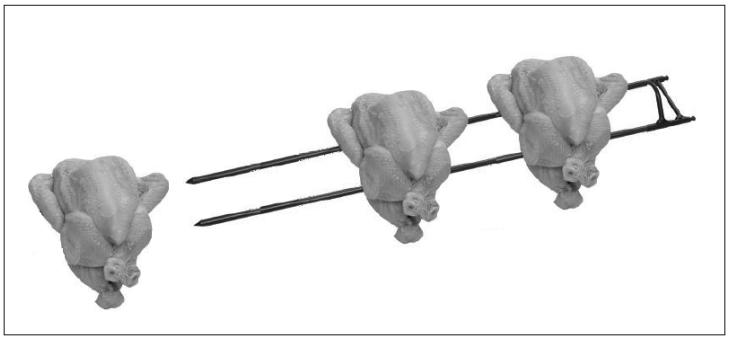


Figure 6

1. Insert one point of the meat fork through the chest at the position of the wings. Insert the other point through the drum sticks. Don't forget to include the wings.
2. Leave some space between the products, for an even exposure and browning.
3. Put the meat forks onto the rotor disks in such a way that during grilling the chicken breasts face the operator.
4. Put the points of the meat forks through the appropriate holes in the rotor disks (see Figure 7).
5. The other end of the meat forks must be put through the corresponding holes in the opposite rotor disk.

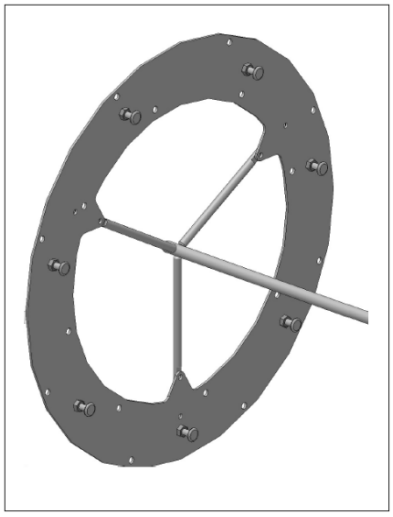


Figure 7

6. To insert the remaining meat forks in the unit, act as follows:
   - Switch-on the unit using the on/off button'.
   - With the door opened, use the rotor button to move the rotor to easily insert the next meat fork. Keep the rotor button pressed until the rotor reaches the desired position. Repeat these steps, until all products are loaded.

Whole uncut chickens should always be grilled using the meat forks.
This way their natural fat will baste each other, giving a perfectly slender cooking result.
Refer to the You-Tube movie: "Fri-Jado instruction for binding and loading chicken".

4.3.2. Loading the unit with meat baskets (accessory)

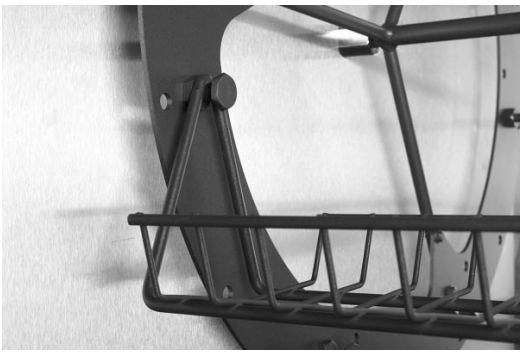


Figure 8

If you use meat baskets, act as follows:
1. Place one end of the accessory on the bolt on the rotor end plate.
2. Place the other end of the accessory on the corresponding bolt on the other rotor end plate. Make sure the accessory is levelled.
3. Whilst loading the unit with meat baskets, you must see to it, that the rotor gets evenly loaded, so that the mass of the products is evenly spread over de rotor, causing an equal balance

Also see to it that no meat parts are sticking out of the baskets.

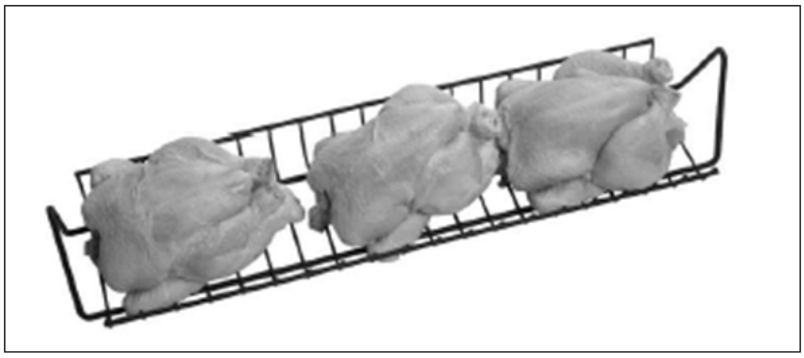


Figure 9

4.4. Grilling time

Grilling time depends on a number of factors:
- The ambient temperature and draft in the direct vicinity of the unit.
- Grilling temperature.
- The initial product temperature.
- The sort of meat (fat or lean) and with or without additives.
- The mass and shape of the product.
- The total amount of meat to be grilled in one grilling cycle.
- The end result.

4.5. Taking out the products

WARNING
After the grilling, the interior of the unit and the glass panes are very hot.
Always use oven gloves when taking out the meat forks or other accessories

4.5.1. Taking out the meat forks

When taking out the meat forks, it is best to act as follows (see Figure 10):

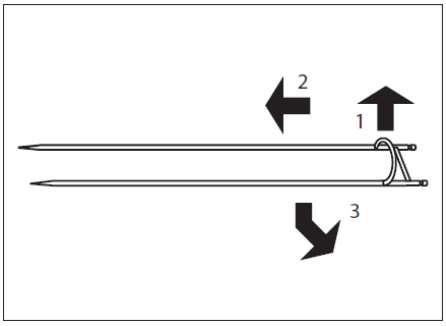


Figure 10

1. Hold the meat fork firmly.
2. Slightly lift the end with the grips and shift the meat fork into the direction of its points. This releases the meat fork.
3. Take the meat fork at its other end and take it out of the unit.
4. Remove the products from the meat fork.

Refer to the You-Tube movie: “Fri-Jado instruction for unloading chicken from a rotisserie”.

4.5.2. Taking out the meat baskets (accessories)

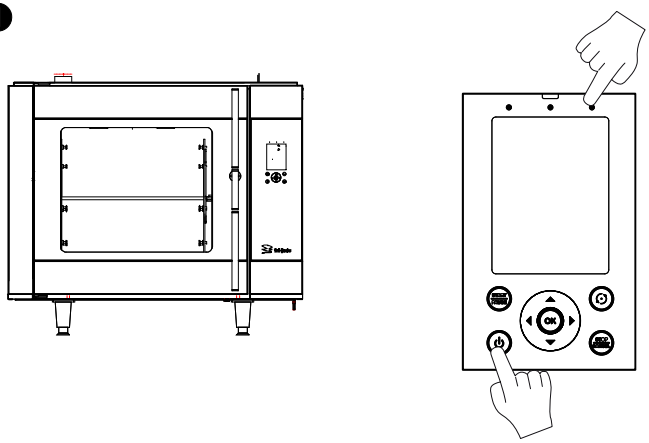
For taking out the meat baskets, you can use the same principal as described in section 4.5.1, but it is recommended to act as follows:

1. Slightly lift both ends of the meat basket.
2. Move either one side towards you, and take out the basket from the unit.

Depending on the number of prepared products, you may have to empty the baskets before they can be removed.

4.6. Switching-off the unit

❶

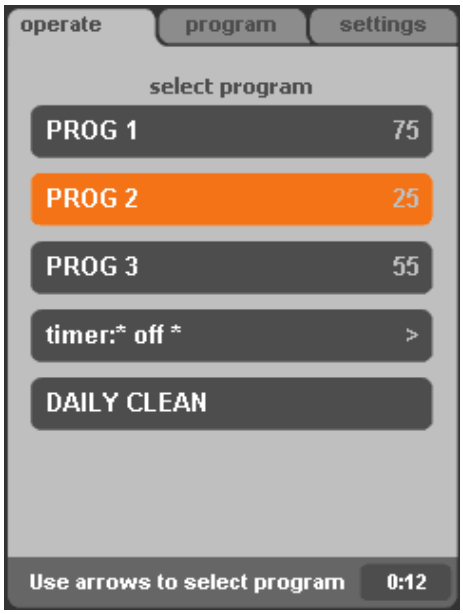


Press buttons together and hold for approx. 3 seconds.

5. OPERATE

5.1. Starting a program

1. Press the left-hand selection button
2. Select the required program. The total duration of the program is shown in minutes next to the name of the program.
3. Press START/PAUSE.



Use the rotation pad or arrow buttons to toggle between the programs.

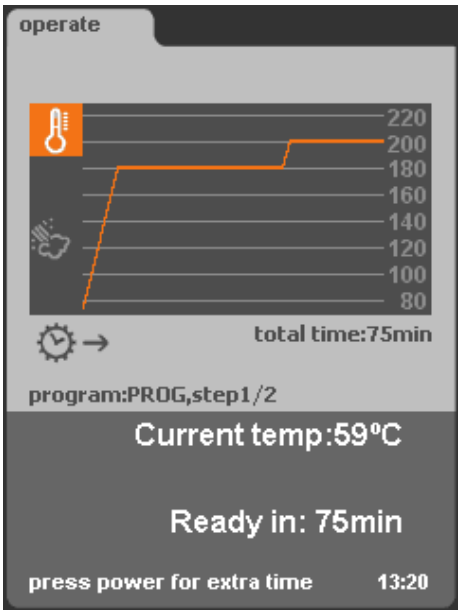
- **timer:* off *** Is the timer program (see section 5.6).
- **CLEAN** refer to the automatic cleaning program (see section 8.1).

5.2. Pre-heating

When the pre-heat function is activated, the unit will start this function after selecting this program. The screen will display the current temperature (on the right) and the set pre-heat temperature (on the left). When the set temperature is reached, the screen will show: “Load products” and a sound is activated.

5.3. While cooking

During the cooking process, the display shows a graph with the planned temperature trajectory (orange line) and the current temperature (light orange field).
Under the graph, the program name and the total time is shown.
In the bottom of the screen, the current temperature inside the unit and the remaining time are given.
When ‘cook correction’ is switched-on, the total time and remaining time will be adjusted.



5.4. Adding extra time to the active program

During the process extra time can be added, by following the next steps:

1. Press the power button.
2. Set extra time by rubbing the rotation pad.
3. Select the arrow point right to save setting.
4. Press OK.

The display now shows the extra time, which will be added to the last cooking step. The screen always shows the total amount of extra time.

5.5. Interrupt a program

Interrupt temporarily:
1. Press START/PAUSE.
2. Press START/PAUSE again to resume the program.

Interrupt definitely:
1. Press STOP/CANCEL.
2. Select “yes”.
3. Press OK.

5.6. Set the timer (optional)

This function allows the user to automatically start a program on a pre-determined date and time.
To enable this function, the “timer function” in the Manager menu must be set to “YES”.

1. Select the recipe “timer:*off*.
2. Press OK.
3. Use the arrows to change the setting “timer function” from “OFF” to “ON”. This setting switches the timer off or on.
4. Press OK twice.
5. Use the arrows to select the desired program, and press OK.
6. Select “Set time” and press OK.
7. Set the desired time using the rotation pad. By pressing OK you switch form hours to minutes, and consequently to “save”. Press OK to save the time setting.
8. Select “Set date”.
9. Select the desired date using the right and left arrow.
10. Select “store” to save the timer settings, and to quit the menu.
11. Once the timer has been set, the top-left of the display will show a flashing clock-sign.

5.7. Reset alarm signal

When an alarm signal has been set, it will sound. To stop this signal, press OK.

5.8. Power down

If no program is active and no key is touched within the next 60 minutes the unit will switch-off automatically.
Press ON/OFF for some seconds to re-start the ACR.
This option can be both switched-off or adjusted by a service engineer.

6. SETTINGS

6.1. General

The settings of the unit can be changed by using the control panel.
There are three kinds of settings:

- Information
- Manager
- Service

6.2. Information

6.2.1. Access

1. Activate the settings menu (right selection button).
2. Select “information”.
3. Press OK.

6.2.2. Overview

The screen shows, for a predefined time, an overview with some pre-programmed settings. Pressing any knob to return to the setting menu instantaneously.

6.3. Manager

The Manager menu is used to set the parameters.

6.3.1. Access

1. Activate the settings menu (right selection button).
2. Select “manager”.
3. Press OK.

When a pin code has been set:

1. Use the rotation pad to enter the pin code.
2. Press OK or the right arrow to enter the next number.
3. Press OK twice.

6.3.2. Overview parameters

Setting	Function and values
Change pin code	Setting the pin code for access to the Manager Menu. This pin code can also be used for access to the Program Menu. • 0000 – 9999
Light	• ON – OFF
Temperature	• °C – °F
Set time	Setting the current time
Set date	Setting the current date
Set contrast	Setting the contrast of the screen
Install Cleaner	Filling the tubes with detergent and rinse by installation
Rinse	• YES – NO
Time format	• 24h – AM/PM
Date format	• D/M/Y – M/D/Y
Alarm signal	• YES – NO
Pre heat mode	• NO: never a pre heating • 1X: pre heating ONCE, after switching on the unit. • YES: always pre heating
Pre heat delta	Correction on the pre-heat temperature based upon the operation temperature.. • -50°C(-90°F) – +50°C(+90°F)
Timer function	• NO – YES
Buzzer set	• Beep 1 – 5
Key beep	• ON – OFF
Water capacity	• 50 – 30000
Lime filter	The displayed value shows the remaining capacity of the lime filter in percents.
Lime filter replaced	Reset the lime indicator back to 100%

6.4. Service Menu

The service menu contains settings for the language and security of the unit. This can only be accessed by the supplier or a service technician.

7. PROGRAM

7.1. General

Your dealer has programs that are loaded into the unit by means of a computer. These programs vary with the composition of the product and the customer's desire, and are customer dependent.
You can protect the cooking programs and the 'secured settings' by changing pin code "0000" in the menu, into any other pin code. By changing the pin code back into "0000", the protection is removed.
The program menu is used to store programs yourself. A program can have not more than 9 steps. In each step both the temperature and time can be set. The memory can handle 250 programs.

Access:
Activate the program menu (middle selection button).

If a pin code has been set:
1. Use the rotation pad to enter the pin code.
2. Press OK or the right arrow to enter the next number.
3. Press OK twice.
4. Select the desired action.

7.2. Adding programs

1. Select "add program".
2. Press OK.

7.2.1. Enter the program name

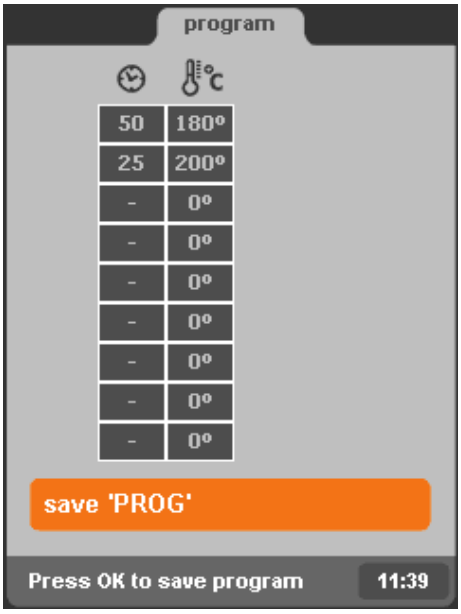
1. Enter the first character by using the rotation pad.

The name can consist of:
- letters: "A – Z"
- numbers "0 – 9"
- and character "-" or "blank"

The combination is free to choose. A name cannot have more than 11 characters, including blanks.
You can create a blank by skipping a position. This can be done by pressing the right arrow.

2. Press OK or the right arrow to go to the next position.
3. Repeat steps 1 and 2 for the letter/number of the name, if needed.
4. Select the next position with the right arrow.
5. Press OK twice to store the name and to proceed.
6. Select "next".
7. Press OK

7.2.2. Programming cooking step



The table on the screen contains the following columns:

- Time duration
- Temperature

Row 1 shows step 1, row 2 shows step 2, etc.

There can be no more than 9 steps.
A selected cell shows an orange frame. To alter a cell, it needs to be 'opened' by selecting it and pressing OK.

1. Setting the time duration

1. Select the time duration of the first cooking step. This is the value in the top-left of the table.
2. Press OK to open the cell. The cell background turns orange.
3. Set the time duration of the step to (1-240 minutes) using the rotation pad.
4. Choose "- " to skip the step.
5. Press OK to close the cell.

The first cooking step can be set as the pre-heat step. Skip the time setting or enter "-".

2. Setting the temperature

1. Use the right arrow to select the cell in the second column.
2. Press OK to open the cell.
3. Set the temperature using the rotation pad.
4. Press OK to close the cell.

3. Next cooking steps

Select the first cell of the next cooking step, and repeat steps **1-2** to add another cooking step.

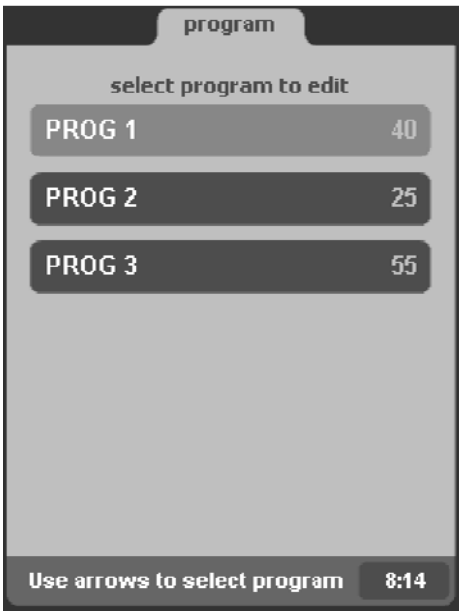
7.2.3. Keeping warm (HOLD)

Steps 2 - 9 can be set to keep the products warm. Skip setting the time duration, or enter "-". If setting the temperature, the time duration will automatically be set to HOLD.
A "keeping warm" step will only be executed if this is the last program step. A "keeping warm" step lasts infinitely and it keeps the unit at the desired temperature.
The temperature must be set on at least 85 °C (185 °F).

7.2.4. Saving the program

1. Select "saving program".
2. Press OK.

7.3. Edit programs



1. Select "Edit program".
2. Press OK.
3. Select the required program.
4. Press OK.

Edit the program name

1. Select the position of the character.
2. Change the character using the rotation pad.
3. Use a 'blank' to erase a character.
4. Repeat steps 1 and 2 if needed.
5. Select next.
6. Press OK.

Edit the cooking steps

1. Select the cell.
2. Press OK. The cell background turns orange.
3. Set the value using the rotation pad.
4. Press OK to close the cell.
5. Repeat steps 1 - 4 if needed.
6. Select "save program".
7. Press OK.

7.4. Deleting programs

Deleting of a program cannot be undone.

1. Select "delete program".
2. Press OK.
3. Select the program.
4. Press OK.
5. Check whether the program name matches the program you wish to delete.
6. Select "yes" if this is the case. Select "no" if not.
7. Press OK.

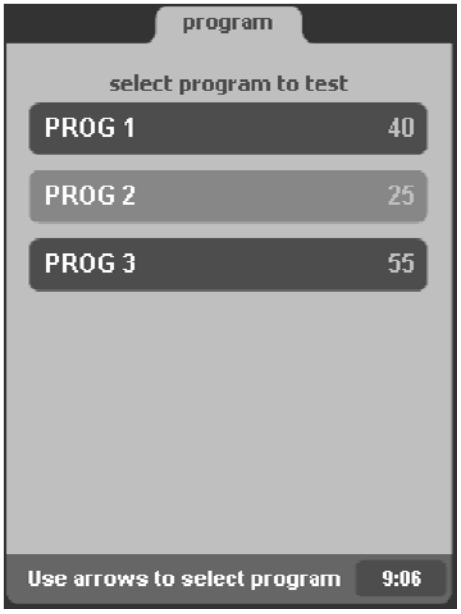
7.5. Testing the programs

In the test-mode the program will run normally, but the settings can be changed during the process.

Changes that are made (during testing) in the steps that already are passed, will not affect the products in the unit. However, the changes will be stored and will be active the next time the program is executed.

The changes that are made, will be stored during the test-mode.

1. Select “test program”.
2. Press OK.
3. Select the program.
4. Press START/PAUSE or OK.



The process will be running identically to the normal execution of a cooking program. During the process the program can be changed.

1. Press OK.
2. Apply the changes.
3. Select “save program”.
4. Press OK.

7.6. Sorting programs

This function allows you to sort programs alphabetically.

1. Select “sorting alphabetically”.
2. Press OK.
3. Use arrows to select “yes”.
4. Press OK.

8. CLEANING AND MAINTENANCE

WARNING
Do not use aggressive or abrasive materials. These will damage the surface which will make it more difficult to remove dirt.

Clean the inside, the removable parts and the accessories thoroughly with cleanser and water before putting the unit into use. Follow the cleaning instructions as described in this chapter.

Treat the outer surface of the interior window with a soft cleaning agent to protect the reflection layer.

8.1. Periodic maintenance

Item	Action	Frequency
Interior	• Clean the interior, see section 8.2.	Daily
Exterior	• Clean the exterior using little water, cleaning agent, a soft brush or a sponge • Dry the exterior with a cloth • Use Stainless Steel cleaning spray to remove stains, and restoring the gloss	Weekly
Cooking area	• Pay attention to proper cleanness of items inside the oven • Put back all accessories	Weekly
Glass panes	• Open the outer door • Open the inner door • Clean the glass panes with warm soapy water or grill cleaner	Weekly
Drip tray	• Flush the drip trays located under the inner glass and the rubber with hot water. This to prevent obstruction in the drain and drip trays.	Weekly
Drain	• Clean the drain with a drill brush.	Monthly
Grate	• Clean the grate. Be sure the grate is always in place.	Monthly
Fan plade and fan blate	• Check and clean if necessary, see section 8.3.	Monthly

For hygiene matters and optimum state of your ACR, it is advised to maintain a fixed daily cleaning schedule.

8.2. Daily Cleaning

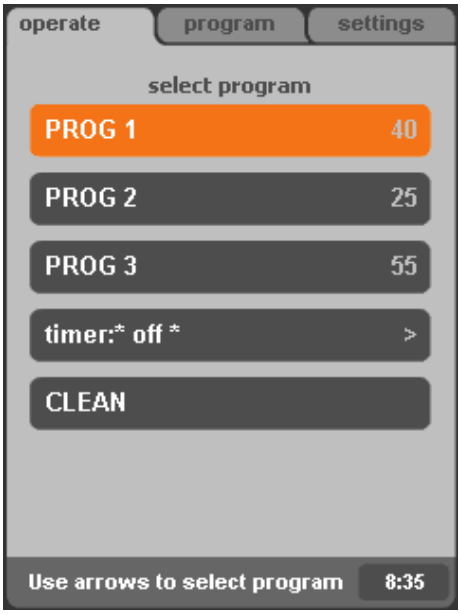
8.2.1. Automatic cleaning cycle

WARNING
Meat forks and meat baskets must be removed from the equipment during the cleaning program.

1. Remove all meat forks or other accessories.
2. Remove rough fat residues at the drainage grate. The drainage must provide a free flow through during cleaning.
3. Place the grid on the drainage with the convex side up.
4. Check to be sure that there is sufficient cleaning agent and rinse present. Otherwise exchange bottle.
5. Press the left-hand selection key.
6. Select “CLEAN”.
7. Press OK.

Contact your supplier for the appropriate cleaning agents.
Consumption per cleaning cycle: approx. 800 ml. Consumption rinse per cleaning cycle : approx. 5 ml.

The unit will now clean itself completely independently.
The screen shows the status of the program.



The following steps will be executed (the cleaning program takes about 220 minutes).

1 Steam
2 Cool down
3 Spraying detergent
4 Soaking
5 Steam
6 Rinse
7 Steam
8 Cool down
9 Spraying detergent
10 Soaking
11 Steam
12 Rinse
13 Rinse
14 Blow tubes empty
15 Dry

After finishing the cleaning program, the unit switches off automatically.

8.2.2. Clean the accessories

1. Place the detachable parts in a wide rinsing container filled with hot water and an appropriate cleaning agent.
2. Soak these parts for one night and clean them the next day.

8.3. Fan plate and fan blade

WARNING
Take the power plug from the socket prior applying maintenance.

The fan plate with grid on the side of the ACR needs to be checked once a month, and, depending on the pollution, even more often. This way you can be sure that the ventilation will be optimal. If this is not done as instructed, the cooking time will increase and the unit can get overheated.

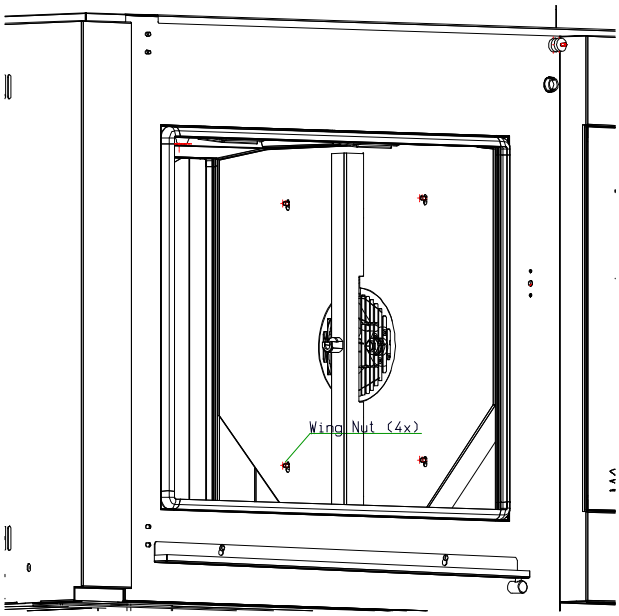


Figure 11

1. The plate can be detached without using tools by removing the four wing nuts (see Figure 11).
2. After taking off, the plate can be cleaned. At the same time the fan can be checked. If necessary, clean with a cloth and cleaning agent.
3. Remount the fan plate.

9. MALFUNCTIONS AND SERVICE; WHAT TO DO

Before you contact your supplier/dealer in case of a malfunction, there are some items you can check yourself:

- Is the power supply working properly? Check fuses and differential switch.
- Has the timer clock been properly set?

Item	Malfunction	Possible action
Cleaning	Leaks water during cleaning	• Door not closed correctly. • Check door seal, replace if necessary.
Cleaning	Oven not clean after cleaning cycle	• Not enough detergent, check supply. • No water supply, check. • Drain polluted, clean. • Drain valve not working properly, check.
Cleaning	White scale remains after cleaning	• Too little rinse used • Rinse can empty.
Control	Program do not start	• Check if both doors are closed correctly.
Fan	Fan not spinning	• Remove the plug from the socket. • Open the door. • Remove fan plate (see section 8.3) and check what's blocking the fan blade.
Fan	Noisy fan	• Fan polluted, clean (see section 8.3).
Lamp	Does not light up	• Set OFF in manager menu. • Defect, refer to section 9.2.
Oven	Leaks Fat	• Fat tray not placed (correctly).
Oven	Product is not getting done equally	• Try a lower cooking temperature. • Check fuses and/or the differential switch.
Oven	The oven does not heat up	• Open and close door. • Check fuses and/or the differential switch.
Mains cord	Damaged	• Replace, see section 9.1.

9.1. Replacing the mains cord

WARNING
Hazardous electrical voltage.

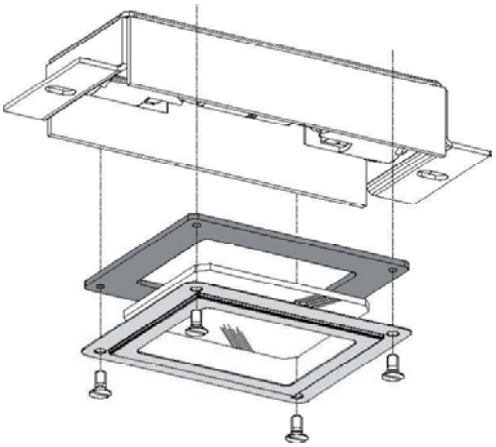
If the mains cord is damaged, it must be replaced by the manufacturer, his service agent or a similarly qualified person in order to avoid hazards.

9.2. Replacing a lamp

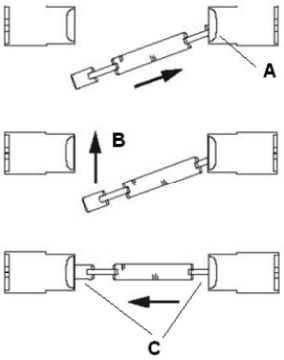
WARNING
Remove the power plug from the wall socket.

WARNING
Do not touch the lamps with bare hands. **Use a clean cloth or paper tissues when replacing the lamp**
Remove any moisture with alcohol or methyl spirits after the lamp has cooled down

1. Remove the power plug from the wall socket.
2. Remove the 4 screws from the lamp holder. Beware, the frame, glass and gasket will come off at the same time.
3. Remove the defective lamp. Move the lamp along the length to one side of the lamp holder.



4. Install a new halogen lamp (240 V – 100 W R7s –78 mm). First press one side of the lamp into one connection point, then put the lamp properly in its place and have it spring into the other connection point.
5. Make sure the lamp is properly clamped between the two connection points. When it has not been clamped properly, it can be moved back and forth along the length until it clicks into the connection points and is firmly clamped.
6. Remount the glass, frame and gasket.



10. TECHNICAL SPECIFICATIONS

WARNING
Consult the identification plate to get the proper specifications of the unit. The electrical data may vary from country to country

European Models

			ACR (bottom frame)
Dimensions	Width	mm	1325 (1440)
	Depth	mm	990
	Height	mm	1130 (1810)
Weight	Gross	kg	445
	Nett	kg	380
Maximum ambient temperature		°C	35
Sound pressure		dB (A)	< 70
Electrical installation	Voltage	V	3N~ 400/230
	Frequency	Hz	50/60
	Required power	kW	13
	Max. nominal current	A	18
Plug[1]	CEE-form	A	32
	length	m	approx. 2.2
Water supply	Aerated connection	inch	¾
Water	pressure	kPa	200 – 500
Drain	Open connection	mm	min. 40
Cleaning agent		mL	approx. 800/cycle
Rinse agent		mL	approx. 5/cycle

American Models

			ACR (bottom frame)
Dimensions	Width	inch	53 $^{3}/_{16}$ (56 $^{11}/_{16}$)
	Depth	inch	39 (71 $^{1}/_{4}$)
	Height	inch	44 $^{1}/_{2}$
Weight	Gross	lb	981
	Nett	lb	838
Maximum ambient temperature		°F	95
Sound pressure		dB (A)	< 70
Electrical installation	Voltage	V	3N~ 208
	Frequency	Hz	50/60
	Required power	kW	13
	Max. nominal current	A	35
Plug	None		
Water supply	Aerated connection	inch	¾
Water	pressure	kPa	200 – 500
Drain	Open connection	inch	min. 1 $^{5}/_{8}$
Cleaning agent		mL	approx. 800/cycle
Rinse agent		mL	approx. 5/cycle

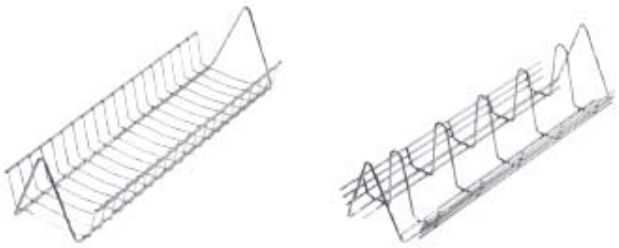
[1] Depending on Country

11. ACCESSORIES

For the ACR the following accessories are available:

meat fork V-spit

Figure 12



meat basket chicken rack

Figure 13

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The Netherlands

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Fax: +31 (0) 76 50 85 444